

# Mile-High Rhubarb Pie

*From Minnesota: More Than A Cookbook  
Best of the Best Minnesota Cookbook*

## CRUST

*1 cup all-purpose flour  
2 tablespoons powdered  
sugar  
1/2 cup butter  
pinch salt*

## FILLING

*2 1/2 cups rhubarb, cut up  
1 1/3 cups sugar  
3 egg yolks  
2 tablespoons flour  
1/3 cup milk*

## MERINGUE

*3 egg whites  
1/4 teaspoon cream of  
tartar  
6 tablespoons sugar  
1/2 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, mix the flour, powdered sugar, butter and salt. Press the mixture into a eight-inch pie pan.

Bake for 20 minutes.

In a saucepan, combine the rhubarb, sugar, egg yolks, flour and milk. Cook until thick. Pour into the baked crust.

Raise the oven temperature to 400 degrees.

In a bowl, beat the egg whites and cream of tartar until foamy. Gradually add the sugar and beat until stiff but not dry. Fold in the vanilla. Spread over the filling. Seal the edges of the meringue to the crust.

Bake about 10 minutes until the meringue is browned.

---

Per Serving (excluding unknown items): 3053 Calories; 112g Fat (32.5% calories from fat); 40g Protein; 483g Carbohydrate; 9g Dietary Fiber; 897mg Cholesterol; 1181mg Sodium. Exchanges: 7 Grain(Starch); 2 Lean Meat; 1 Fruit; 1/2 Non-Fat Milk; 21 Fat; 24 Other Carbohydrates.